

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
10 March 2005 (10.03.2005)

PCT

(10) International Publication Number  
**WO 2005/020701 A1**

(51) International Patent Classification<sup>7</sup>: A23G 3/00

(21) International Application Number:  
PCT/IT2003/000528

(22) International Filing Date:  
1 September 2003 (01.09.2003)

(25) Filing Language: English

(26) Publication Language: English

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(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,  
AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU,  
CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH,  
GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC,  
LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW,  
MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC,  
SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA,  
UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (GH, GM,  
KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),  
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),  
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,  
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO,  
SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM,  
GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

*For two-letter codes and other abbreviations, refer to the "Guid-  
ance Notes on Codes and Abbreviations" appearing at the begin-  
ning of each regular issue of the PCT Gazette.*

(54) Title: MILK-BASED CHEWY SWEET AND METHOD FOR ITS PRODUCTION

(57) Abstract: A description is provided of a milk-based chewy sweet comprising at least one gelatinising substance and milk, in particular comprising at least 1 to 10% gelatinising substance and at least 20 to 70% milk. It also comprises at least 20 to 80% sugar syrup and also at the most 15% very fine sugar. It is preferably prepared using the method which comprises the addition of a gelatinising substance to the sugar syrup, without application of heat, and, when the gelatinising substance has dissolved in the syrup, mixing in the milk, the latter being kept at ambient temperature, and preferably being in the form of concentrated milk.

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